Louis Rich™

Turkey Made Easier

with Louis Rich™ Breast of Turkey

Get Grillin'

Grilled Turkey
With Lemon Herb Marinade

1 pound Louis Rich Breast of Turkey
⅓ cup vegetable oil
¼ cup white wine vinegar
¼ cup lemon juice
1 tablespoon instant minced onion
½ teaspoon rosemary leaves
¼ teaspoon garlic powder

Cut turkey into four ½-inch slices; place in shallow dish. Combine remaining ingredients; pour over turkey. Cover and refrigerate 4 hours or overnight. Grill turkey 3 to 4 inches from hot coals about 10 minutes, turning once. 4 servings.

Broiler method: Prepare as above. Place on broiler

Louis Rich™ Breast Of Turkey Serves You Right

Sometimes it's hard to juggle all the activity in your busy life, and still manage to serve great tasting, nutritious meals.

Louis Rich has the delicious solution to your problem with fully cooked Breast of Turkey. This is turkey at its best—made easier.

Each portion is carved whole from the turkey, then roasted to perfection. It's real turkey breast; not rolled, not formed, not pressed. It tastes as good as if you spent hours in the kitchen, even when you serve it right from the package.

If you're health and calorie conscious, you'll love Breast of Turkey even more. Each portion is 100% real, boneless turkey breast and it's 95% fat free.

Nutrient Composition Per Ounce

	Calories	Protein	Fat	Carbo-hydrate	Sodium
Oven Roasted Breast of Turkey	35	6 grams	1 gram	0 grams	150 mg (0.15 grams)
Barbecued Breast of Turkey	40	6 grams	1 gram	0 grams	160 mg (0.16 grams)
Hickory Smoked Breast of Turkey	35	6 grams	1 gram	0 grams	210 mg (0.21 grams)

Three Varieties That Are Always In Good Taste

Breast of Turkey is available in Oven Roasted, Barbecued and Hickory Smoked varieties. The Oven Roasted is the most like home-roasted turkey. Barbecued Breast of Turkey has a spicy tomato topping and has been cooked and smoked. The Hickory Smoked product has been cured in addition to being cooked and smoked. All three are moist, lean, delicious and ready to serve right from the package.

Great Taste With No Waste

Breast of Turkey is a great value. No bones. No waste. Each pound gives you four to eight servings. So there's more than enough for dinner tonight and sandwiches tomorrow.

36 Recipes To Keep Abreast Of Your Family's Changing Tastes

With this cookbook, you can serve Breast of Turkey in dozens of exciting new ways. These simple recipes tell you how to create delicious appetizers, zippy salads, savory sandwiches and elegant entrees that will dazzle your family and impress your guests.

Quality And Quantity

Once you've tried all the delicious recipes in this cookbook, you might want to try other turkey products. Louis Rich offers Turkey Bologna, Turkey Ham and other tasty cold cuts. Or try our Fresh Turkey Cuts, another convenient way to enjoy turkey any time of the year. All of these are naturally lean and come with our commitment to giving you the highest quality meat products found anywhere.

Enjoy our cookbook. And delight in all the compliments you'll receive when you serve Louis Rich Breast of Turkey.

Basic Heating Directions Fully Cooked Breast Of Turkey
Oven—Whole Place turkey on shallow baking pan. Heat in 325°F oven: 1 lb.—50 minutes; 1½ lbs.—60 minutes; 2 lbs.—70 minutes.
Oven—Sliced Cut turkey in ¼-inch slices. Overlap in shallow baking pan; cover with foil. Heat in 425°F oven 15 to 20 minutes.
Microwave Cut turkey in ¼-inch slices. Overlap in shallow baking dish; cover with plastic wrap. Microwave at HIGH 5 to 7 minutes, rotating dish halfway through heating time.
Microwave—Partial Package Cut 2 to 4 (¼-inch) slices from turkey. Place on plate; cover with plastic wrap. Microwave at HIGH 1½ to 2 minutes.
Skillet-Simmered Cut turkey in ¼-inch slices. Overlap in large skillet. Add ½ cup water. Bring to a boil; turn down heat. Cover. Simmer 5 to 10 minutes.
Skillet—Partial Package Cut 2 to 4 (¼-inch) slices from turkey. Place in skillet. Heat on medium 5 minutes.

Storage

Breast of Turkey will be fresh and flavorful for 7 days beyond the date stamped on each package when stored, unopened, in the refrigerator. Once the package is opened, Oven Roasted and Barbecued Breast of Turkey should be eaten within 3 days. The Hickory Smoked variety should be eaten within 7 days. All Breast of Turkey portions can be wrapped tightly and frozen for up to 3 months.

APPETIZERS

APPETIZERS

Louis Rich Breast of Turkey is perfect for appetizers. It's light and healthful, and can be nibbled on with guilt-free ease.

TURKEY RUMAKI

Pictured on cover

Cut Louis Rich Breast of Turkey into bite-size cubes. Wrap ½ strip bacon around turkey cube and ½ water chestnut; secure with a toothpick. Bake in 400°F oven on rack in shallow pan 20 minutes until bacon is crisp.

DIP TRIO

Cut Louis Rich Breast of Turkey into bite-size cubes. Insert toothpicks into turkey. Serve with:

1. **Mexican Parfait**
   Layer equal parts of sour cream, guacamole and taco sauce in a small clear glass bowl.
2. **Pesto**
   1 cup mayonnaise
   ½ cup finely chopped fresh parsley
   ¼ cup finely chopped walnuts
   ¼ cup grated Parmesan cheese
   2 tablespoons butter, softened
   2 tablespoons vegetable oil
   1½ teaspoons dried basil

   Combine ingredients; chill.
3. **Curry**
   Mix ½ cup mayonnaise, ½ cup sour cream and 1 teaspoon curry powder.

RUSSIAN KABOBS

Cut Louis Rich Breast of Turkey into bite-size cubes.

Alternate turkey and baby pickled beets on toothpicks. Mix 8 ounces plain yogurt and 1 tablespoon horseradish in small bowl. Use as a dip for mini kabobs.

←SOUTH SEA TURKEY KABOBS

Pictured at left

Cut Louis Rich Breast of Turkey into bite-size cubes.
Alternate turkey, pineapple chunks and green pepper pieces on wooden skewers. Brush with a favorite sweet and sour sauce. Bake in 400°F oven on rack in shallow pan 10 minutes until hot and bubbly.

Microwave: Assemble as above. Arrange 12 kabobs in circle on plate; spoon sweet and sour sauce over each. Microwave at HIGH 1 to 2 minutes, rotating plate halfway through heating.

MINI TURKEY CRESCENTS

½ pound Louis Rich Breast of Turkey
2 cans (8 ounces each) refrigerated crescent roll dough

Filling:
1 package (9 ounces) frozen chopped spinach, thawed and squeezed dry
1 cup (4 ounces) shredded Swiss cheese
⅓ cup mayonnaise
2 tablespoons finely chopped onion
⅛ teaspoon tarragon

Cut turkey into eight ⅛-inch slices. Cut each turkey slice into four crosswise pieces; set aside. Unroll crescent roll dough. Cut each triangle in half to form two triangles. Roll up as directed on package to form "mini" crescents. Place on ungreased baking sheet. Bake in 375°F oven 5 to 7 minutes until golden brown. Cool. Slice in half horizontally. Combine filling ingredients; spread scant tablespoon on bottom of crescent halves. Top with turkey and remaining crescent half. Place on baking sheet. Cover loosely with foil. Bake in 400°F oven 15 minutes. 32 appetizers.

SALADS

SALADS

Because Louis Rich Breast of Turkey is compatible with so many different foods, it is a perfect partner in fresh salads. Following are some great recipes, but use your imagination too, to create your own salad works of art.

← ORIENTAL TURKEY SALAD

Pictured at left

1½ pounds Louis Rich Breast of Turkey
1 pound bok choy, diagonally sliced, ½-inch thick
1 pound Napa cabbage, shredded
1 pound fresh bean sprouts or 1 can (14 ounces) bean sprouts, drained
1 package (6 ounces) frozen pea pods, thawed
12 radishes, thinly sliced

Dressing:

¾ cup vegetable oil
½ cup sugar
⅓ cup catsup
¼ cup vinegar
4 green onions with tops, sliced
1 tablespoon soy sauce

Cut turkey into thin strips; set ⅓ strips aside. Toss salad ingredients and remaining turkey in large serving bowl or wok. Arrange reserved turkey on top. Combine dressing ingredients in 16 ounce jar with lid. Shake well before serving with salad. 6 servings.

TURKEY ENSALADA

Pictured on cover

1 pound Louis Rich Breast of Turkey
½ large head lettuce, shredded
4 tortilla bowls*
1 red pepper, chopped
1 medium onion, chopped
1 tomato, chopped
1 avocado, sliced
1 fresh mild green chile, seeded and thinly sliced
1 cup (4 ounces) shredded Cheddar cheese

Dressing:

½ cup mayonnaise
½ cup sour cream
1 teaspoon chili powder

Cut turkey into thin strips; set aside. Place lettuce in tortilla bowls or on plates surrounded by purchased corn chips. Top with remaining salad ingredients. Combine dressing ingredients in small bowl. Serve with salad. 4 servings.

*To make tortilla bowls, heat 1-inch of vegetable oil in heavy 5-quart Dutch oven on medium high 8 to 10 minutes to 375°F. Place 1 10-inch diameter flour tortilla in hot oil; fry 5 to 10 seconds. Turn; press down on center of tortilla with empty large (46 ounces) juice can, using a potholder to protect hands. Pull up tortilla edges around can with tongs to shape. Fry about 30 seconds more. Remove tortilla bowl from oil, using tongs. Drain on paper towels. Repeat with three more tortillas.

GARDEN TURKEY TOSS

Louis Rich Breast of Turkey
Assorted fresh vegetables (such as mushrooms, green pepper, tomato, zucchini, broccoli, celery, etc.)
Italian salad dressing
Lettuce, torn into bite-size pieces
Parmesan cheese

Cut turkey into thin strips. Cut vegetables into bite-size pieces. Combine with salad dressing in large bowl. Cover. Place in refrigerator and marinate two hours or overnight. Just before serving, toss with lettuce and sprinkle with cheese.

↑ TURKEY PASTA SALAD

Pictured above

½ pound Louis Rich Breast of Turkey
½ package (5 ounces) bow-shaped pasta or shell macaroni, cooked and drained
1 small bunch (about 1 pound) fresh spinach, torn into bite-size pieces
½ cup (4 ounces) creamy herb salad dressing
Leaf lettuce
2 tablespoons grated Parmesan cheese
Coarsely ground black pepper
2 medium tomatoes, diced
5 ripe olives, sliced

Cut turkey into ½-inch cubes; set aside. Combine pasta, spinach and dressing. Place mixture in large lettuce-lined salad bowl. Sprinkle with cheese and pepper to taste. Arrange tomato around outside edge of bowl to form ring. Form second ring with turkey; place olives in center. Cover and chill thoroughly before serving. 4 servings.

SCARBOROUGH FAIR SALAD

1 pound Louis Rich Breast of Turkey
1 package (2 ounces) slivered almonds
1 tart green apple
1 tablespoon lemon juice
2 stalks celery, chopped
2 green onions with tops, chopped
1 tablespoon chopped fresh parsley

Herb Dressing:

½ cup mayonnaise
¼ teaspoon ground thyme
⅛ teaspoon each garlic powder, oregano leaves, pepper, rosemary leaves, sage

Cut turkey into ½-inch cubes; set aside. Toast almonds on shallow baking sheet in 350°F oven 8 minutes or until lightly browned; cool. Cut apple into chunks and toss with lemon juice in large bowl. Add turkey, almonds, celery, onion and parsley. Combine dressing ingredients in small bowl; add to turkey mixture and toss. Cover and chill thoroughly before serving. 4 servings.

VINEYARD TURKEY SALAD→

Pictured at right

½ pound Louis Rich Breast of Turkey
½ pound seedless green grapes, cut in half
3 stalks celery, diagonally sliced
1 small onion, thinly sliced and separated into rings
½ cup slivered almonds, toasted

Dressing:

½ cup fresh lemon juice
¼ cup dry white wine
¼ cup water
1 tablespoon cornstarch
1 tablespoon honey
⅛ teaspoon nutmeg

Cut turkey into thin strips. Combine turkey and remaining salad ingredients in large bowl; chill. Combine dressing ingredients in small saucepan. Cook and stir on medium until mixture thickens and boils. Chill. Serve with salad. 4 servings.

CURRIED TURKEY SALAD

Pictured on cover

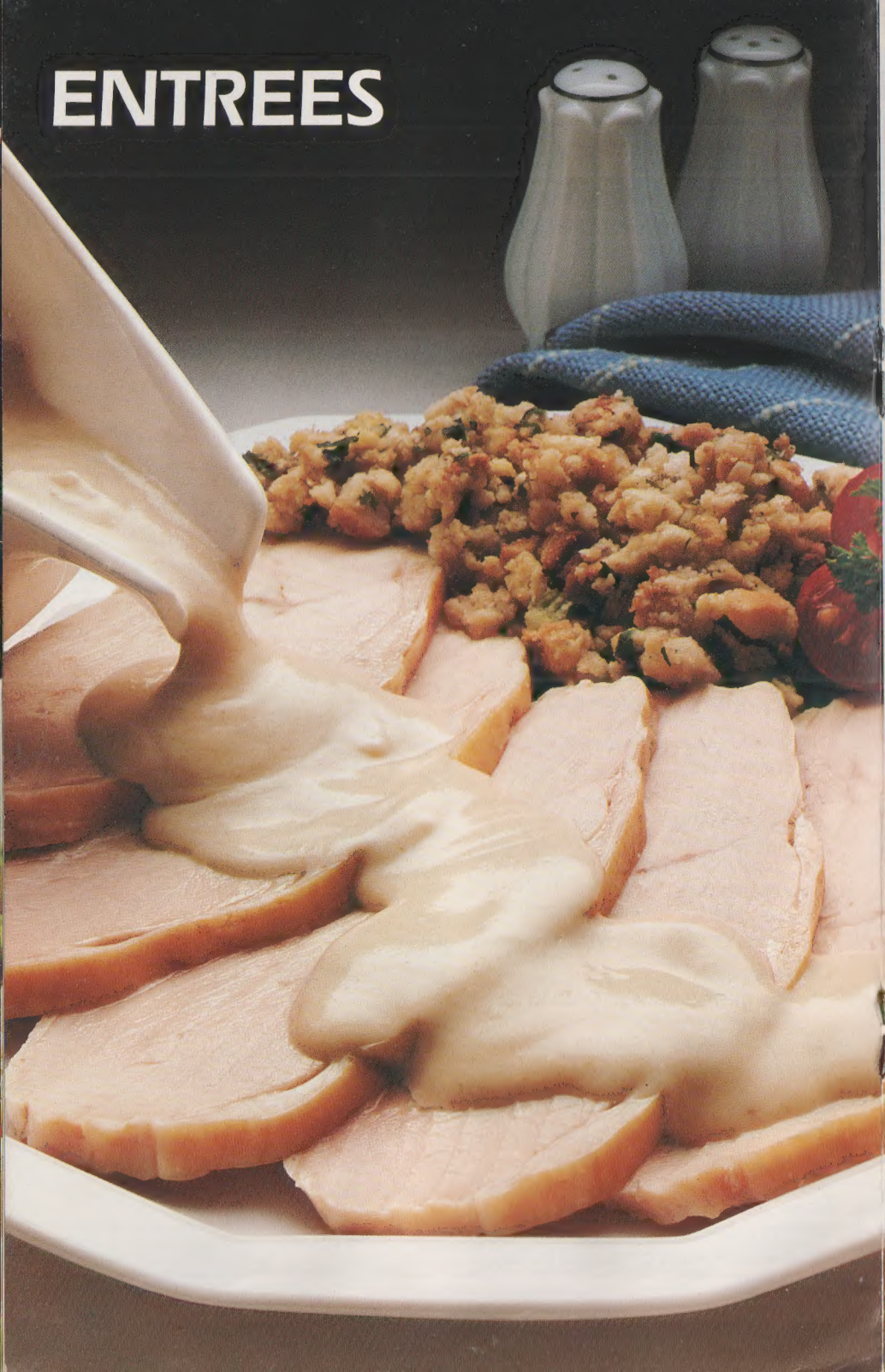
1 pound Louis Rich Breast of Turkey
4 stalks celery, diagonally sliced ½-inch thick
2 fresh pineapples, cut in half lengthwise, fruit removed and cut into chunks
½ cup peanuts
½ cup raisins
2 green onions with tops, chopped

Dressing:

¾ cup mayonnaise or 1 cup (8 oz.) plain yogurt
¼ cup chutney or apple butter
½ teaspoon curry powder

Cut turkey into ½-inch cubes. Toss turkey, celery, pineapple, peanuts, raisins and onions in large bowl. Combine dressing ingredients in small bowl. Just before serving, pour dressing over salad and toss. Serve in hollowed pineapple halves. 4 servings.

ENTREES



ENTREES

These entrees prove the adaptability of the versatile Louis Rich Breast of Turkey. The real taste and texture of our turkey breast blends perfectly with a wide range of foods and seasonings.

← TWENTY MINUTE TURKEY & DRESSING

Pictured at left

- 1 pound Louis Rich Oven Roasted Breast of Turkey
- 2 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon instant chicken bouillon
- ½ teaspoon poultry seasoning
- 1 cup milk
- 1 package (6 ounces) stuffing mix

Cut turkey into ¼-inch slices; set aside. Make gravy by melting butter on medium in large skillet. Stir in flour, bouillon and poultry seasoning. Gradually add milk, stirring constantly until thickened. Add turkey. Bring to a boil; turn down heat. Cover. Simmer 10 minutes. Meanwhile, prepare stuffing according to package directions. Serve turkey with gravy and stuffing. 4 servings.

Microwave: Cut turkey as above; set aside. Melt butter in 1½-quart casserole at HIGH about 30 seconds. Stir in flour, bouillon and poultry seasoning. Gradually add milk. Microwave at HIGH 4 to 6 minutes until thickened, stirring every 2 minutes. Add turkey. Cover. Microwave at HIGH 7 to 8 minutes more, rearranging turkey halfway through heating time. Meanwhile, prepare stuffing according to package directions. Serve as above. 4 servings.

TURKEY PAPRIKASH

- 1 pound Louis Rich Breast of Turkey
- 1 package (1 ounce) white sauce mix
- 1 cup milk
- ½ teaspoon instant chicken bouillon
- 2 teaspoons paprika
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- 4 ounces wide egg noodles, uncooked
- 2 tablespoons chopped parsley
- ½ cup sour cream

Cut turkey into ¼-inch slices; set aside. Prepare white sauce with milk in large skillet according to package directions. Stir in bouillon and spices. Add turkey. Bring to a boil; turn down heat. Cover. Simmer 10 minutes. Meanwhile, cook noodles according to package directions; drain and toss with parsley. Place noodles on serving platter and top with turkey. Stir sour cream into sauce. Do not boil. Pour sauce over turkey. 4 servings.

Microwave: Cut turkey as above; overlap in shallow baking dish. Cover with plastic wrap; set aside. Combine white sauce mix, milk, bouillon and spices in 4-cup measure; stir. Microwave at HIGH 3 minutes, stirring every minute until sauce thickens. Stir in sour cream. Microwave turkey at HIGH 5 minutes, rotating dish halfway through heating time. Meanwhile, cook noodles according to package directions; drain and toss with parsley. Microwave sauce at HIGH 30 seconds more to reheat; stir. Serve as above. 4 servings.

↑ TURKEY PROVENCALE

Pictured above

1 pound Louis Rich Breast of Turkey
1 jar (6 ounces) marinated artichoke hearts
¼ teaspoon garlic powder
1 large tomato, coarsely chopped
¼ teaspoon tarragon

Cut turkey into ¼-inch slices; set aside. Drain marinade from artichokes into large skillet; stir in garlic powder. Add turkey. Bring to a boil; turn down heat. Cover. Simmer 10 minutes. Place turkey on platter. Add artichokes, tomato and tarragon to skillet; stir and heat through. Serve with turkey. 4 servings.

Microwave: Cut turkey as above; set aside. Drain marinade from artichokes into 1½-quart casserole; stir in garlic powder and tarragon. Add turkey. Cover. Microwave at HIGH 5 to 6 minutes, rearranging turkey after 3 minutes. Place turkey on platter. Add artichokes and tomato to casserole. Microwave at HIGH 2 minutes more, stirring once. Serve with turkey. 4 servings.

TURKEY TERIYAKI STIR-FRY

½ pound Louis Rich Breast of Turkey
1 tablespoon oil
1 green pepper, cut into 1-inch chunks
1 carrot, cut into 3-inch matchstick strips
1 package (6 ounces) frozen pea pods, thawed

Sauce:

2 tablespoons water
2 tablespoons soy sauce
2 tablespoons dry sherry
1 tablespoon brown sugar
1 tablespoon cornstarch
½ teaspoon dry mustard
⅛ teaspoon garlic powder

Cut turkey into thin strips; set aside. Heat oil in wok or large skillet on medium-high 2 to 3 minutes. Add green pepper and carrots. Stir-fry 5 minutes until crisp-tender. Add pea pods and turkey; stir-fry 3 minutes more. Combine sauce ingredients and pour over turkey mixture. Cook and stir until thickened. Serve over rice. 4 servings.

TURKEY WITH GARDEN HERB SAUCE

1 pound Louis Rich Breast of Turkey
1 tablespoon chopped fresh parsley

Sauce:

1 carton (8 ounces) plain yogurt
1 small carrot, shredded
½ cup peeled, chopped cucumber
1 tablespoon chopped onion
½ teaspoon dill weed

Cut turkey into ¼-inch slices; arrange on serving platter. Combine sauce ingredients. Pour over turkey; sprinkle with parsley. Cover and chill thoroughly before serving. 4 servings.

↑TURKEY ENCHILADAS

Pictured above

1 pound Louis Rich Breast of Turkey
1 can (15 ounces) tomato sauce
½ cup water
1 medium onion, chopped
1 package (1⅜ ounces) enchilada sauce mix
8 tortillas, 6-inch diameter
1 cup (4 ounces) shredded Cheddar cheese
1 cup (8 ounces) sour cream

Cut turkey into thin strips; place in bowl and set aside. Combine tomato sauce, water, onion and enchilada mix in another bowl. Pour half the mixture over turkey; tossing to coat evenly. Divide turkey among tortillas. Roll each tortilla and place in 12x7½x2-inch glass baking dish. Pour remaining sauce mixture over tortillas; sprinkle with cheese. Bake in 350°F oven 30 minutes. Serve with sour cream. 4 servings.

Microwave: Prepare as above, setting aside cheese and sour cream. Cover dish with waxed paper and microwave at HIGH 8 to 10 minutes rotating dish halfway through heating. Rotate dish, uncover, sprinkle with cheese and microwave at HIGH 3 minutes more or until cheese is melted. Serve as above. 4 servings.

TURKEY IN TARRAGON CREAM

1 pound Louis Rich Oven Roasted Breast of Turkey
1 tablespoon butter
1 tablespoon flour
¾ cup milk
2 tablespoons chopped fresh parsley
½ teaspoon tarragon
½ cup sour cream
1 tablespoon Dijon mustard

Cut turkey into ¼-inch slices; set aside. Melt butter on medium in large skillet. Stir in flour, parsley and tarragon. Gradually add milk, stirring constantly until thickened. Add turkey. Bring to a boil; turn down heat. Cover. Simmer 10 minutes. Place turkey on platter. Stir sour cream and mustard into sauce. Do not boil. Serve with turkey. 4 servings.

Microwave: Cut turkey as above; set aside. Melt butter at HIGH about 30 seconds in 1½-quart casserole. Stir in flour, parsley and tarragon. Gradually add milk. Microwave at HIGH 3 to 5 minutes stirring every minute until thickened. Add turkey. Cover. Microwave at HIGH 5 to 6 minutes, rearranging turkey after 3 minutes. Place turkey on platter. Stir sour cream and mustard into sauce. Microwave at HIGH 1 minute, stirring once. Serve with turkey. 4 servings.

TURKEY DUSSELDORF

1 pound Louis Rich Breast of Turkey
1 tablespoon butter
1 tablespoon flour
⅛ teaspoon dill weed
1 cup milk
1 tablespoon Dusseldorf or Dijon mustard

Cut turkey into ¼-inch slices; set aside. Prepare sauce by melting butter on medium in large skillet. Stir in flour and dill weed. Gradually add milk, stirring constantly until thickened. Add turkey. Bring to a boil; turn down heat. Cover. Simmer 10 minutes. Place turkey on serving platter; stir mustard into sauce. Serve with turkey. 4 servings.

Microwave: Cut turkey into ¼-inch slices; set aside. Prepare sauce by melting butter at HIGH for 30 seconds in 1½-quart casserole; stir in flour and dill weed. Gradually stir in milk. Microwave at HIGH 4 to 6 minutes, stirring every minute until thickened. Add turkey. Cover. Microwave at HIGH 5 to 6 minutes more, rearranging turkey halfway through heating. Place turkey on serving platter; stir mustard into sauce. Serve with turkey. 4 servings.

BOMBAY TURKEY

Pictured on cover

1 pound Louis Rich Breast of Turkey
1 tablespoon cornstarch
1 teaspoon curry powder
⅓ cup honey
⅓ cup lemon juice
⅓ cup orange juice
4 servings hot cooked rice
Condiments: sliced green onion, chopped hard-cooked eggs, coconut, chutney.

Cut turkey into ¼-inch slices; set aside. Prepare sauce by combining cornstarch and curry powder in large skillet. Gradually stir in honey and juices. Cook on medium until thickened. Add turkey. Bring to a boil; turn down heat. Cover. Simmer 10 minutes. Place turkey over rice; serve with sauce and condiments. 4 servings.

Microwave: Cut turkey into ¼-inch slices; set aside. Prepare sauce in 1½-quart casserole by combining cornstarch and curry powder. Gradually stir in honey and juices. Microwave at HIGH for 3 to 4 minutes, stirring once each minute until thickened. Add turkey. Cover and microwave at HIGH for 5 to 6 minutes more, rearranging turkey halfway through heating. Place turkey over rice; serve with sauce and condiments. 4 servings.

EASY TURKEY DIVAN

1 pound Louis Rich Breast of Turkey
1 package (10 ounces) frozen broccoli spears, cooked
1 (10¾ ounces) condensed cream of mushroom soup
1 cup (4 ounces) shredded Swiss cheese
2 tablespoons dry sherry
⅛ teaspoon nutmeg

Cut turkey into ¼-inch slices; set aside. Place broccoli in 10x6x1½-inch baking dish; top with turkey. Combine soup, cheese, sherry and nutmeg in bowl; spread over turkey. Bake in 350°F oven 30 to 40 minutes. 4 servings.

Microwave: Assemble recipe as above; cover with plastic wrap. Microwave at HIGH 8 to 10 minutes, rotating dish halfway through heating. 4 servings.

↑ TURKEY PASTA PRIMAVERA

Pictured above

1 pound Louis Rich Breast of Turkey
4 ounces spaghetti or fettucini
1 clove garlic, finely chopped
2 green onions, sliced
2 tablespoons vegetable oil
2 tablespoons water
1 pound fresh broccoli
1 cup (8 ounces) plain yogurt
1 teaspoon dried basil leaves
8 cherry tomatoes, cut in half
¼ cup grated Parmesan cheese

Cut turkey into ½-inch cubes; set aside. Cook pasta according to package directions. Meanwhile, cook garlic and onions in oil in large skillet on medium 3 minutes. Cut 1-inch flowerettes from broccoli; reserve remainder for another use. Add water, broccoli flowerettes and turkey to skillet. Bring to a boil; turn down heat. Cover. Simmer 5 to 10 minutes or until broccoli is crisp-tender. Toss pasta with turkey mixture. Place on platter. Top with tomatoes. Combine yogurt and basil; spoon over pasta mixture. Sprinkle with cheese. 4 servings.

Microwave: Cut turkey as above; set aside. Cook pasta according to package directions. Cut 1-inch flowerettes from broccoli. Combine garlic, onions, oil and broccoli flowerettes in 2-quart casserole. (No water is necessary.) Cover. Microwave at HIGH 4 minutes, stirring once. Add turkey. Cover. Microwave at HIGH 5 to 6 minutes more, stirring halfway through heating until broccoli is crisp-tender. Assemble and serve as above. 4 servings.

↑CUMBERLAND TURKEY

Pictured above

1 pound Louis Rich Breast of Turkey
½ cup port wine
¼ cup orange juice
1 tablespoon lemon juice
1 tablespoon cornstarch
½ teaspoon dry mustard
¼ cup currant jelly
1 can (11 ounces) mandarin orange segments, drained

Cut turkey into ¼-inch slices; set aside. Combine wine, juices, cornstarch and mustard in large skillet. Add jelly. Cook and stir on medium until mixture thickens and boils. Add turkey. Bring to a boil; turn down heat. Cover. Simmer 10 minutes. Place turkey on platter. Add mandarin oranges to skillet; stir and heat through. Serve with turkey. 4 servings.

Microwave: Cut turkey as above; set aside. Combine wine, jelly, juices, cornstarch and mustard in 1½ quart casserole. Microwave at HIGH 3 to 4 minutes, stirring every minute until thickened. Add turkey. Cover. Microwave at HIGH 5 to 6 minutes, rearranging turkey after 3 minutes. Place turkey on platter. Add mandarin oranges to sauce; microwave at HIGH 1 minute more. Serve with turkey. 4 servings.

LAYERED TURKEY FLORENTINE

1 pound Louis Rich Breast of Turkey
1 package (6¾ ounces) long grain and wild rice mix
2 packages (1 ounce each) white sauce mix
2 cups milk
2 tablespoons dry sherry
¼ teaspoon tarragon
1 package (10 ounces) frozen chopped spinach, thawed and well-drained
2 tablespoons grated Parmesan cheese

Cut turkey into ¼-inch slices; set aside. Cook rice according to package directions. Prepare white sauce mixes with milk in saucepan according to package directions. Stir in sherry and tarragon. Layer half of the rice, turkey, spinach and white sauce mixture in a 12x7½x2-inch glass baking dish; repeat layers. Sprinkle with cheese. Bake in 350°F oven 30 minutes. 6 servings.

Microwave: Assemble as above. Microwave at HIGH 10 minutes. Rotate dish. Microwave at MEDIUM 15 minutes more. 6 servings.

TURKEY MARSALA

1 pound Louis Rich Oven Roasted Breast of Turkey
1 cup sliced fresh mushrooms
2 tablespoons butter
2 tablespoons flour
¼ teaspoon garlic powder
½ cup water
½ cup dry Marsala wine

Cut turkey into ¼-inch slices; set aside. Lightly brown mushrooms in butter in large skillet. Combine flour and garlic powder in small bowl; gradually stir in water and wine. Add to skillet and cook on medium, stirring until mixture thickens and boils. Add turkey. Cover. Simmer 10 minutes. 4 servings.

Microwave: Cut turkey as above; set aside. Combine butter and mushrooms in 1½-quart casserole. Microwave at HIGH 2 minutes, stirring once. Stir in flour, then water, wine and garlic. Microwave at HIGH 3 to 4 minutes stirring every minute until thickened. Add turkey. Cover. Microwave at HIGH 5 to 6 minutes rearranging turkey after 3 minutes. 4 servings.

CHARCOAL GRILLED TURKEY WITH LEMON HERB MARINADE

1 pound Louis Rich Breast of Turkey
⅓ cup vegetable oil
¼ cup white wine vinegar
¼ cup lemon juice
1 tablespoon instant minced onion
½ teaspoon rosemary leaves
¼ teaspoon garlic powder

Cut turkey into four ½-inch slices; place in shallow dish. Combine remaining ingredients; pour over turkey. Cover and refrigerate 4 hours or overnight. Grill turkey over hot coals about 10 minutes, turning once. 4 servings.

BASQUE TURKEY

1 pound Louis Rich Breast of Turkey
1 large onion, cut into wedges
1 large green pepper, cut into strips
¼ cup white wine
2 tablespoons sliced ripe olives
1 clove garlic, finely chopped
2 large tomatoes, cut into 1-inch chunks

Cut turkey into ½-inch slices; set aside. Combine onion, pepper, wine, olives and garlic in large skillet. Add turkey. Bring to a boil; turn down heat. Cover. Simmer 10 minutes. Add tomatoes. Cover. Simmer 1 minute more. 4 servings.

Microwave: Cut turkey as above; set aside. Combine remaining ingredients except tomatoes, in 2-quart casserole. Cover. Microwave at HIGH 5 minutes, stirring once. Add turkey. Cover. Microwave at HIGH 4 to 5 minutes, rearranging turkey after 3 minutes. Add tomatoes. Cover. Microwave at HIGH 2 minutes more. 4 servings.

SANDWICHES

↑ TURKEY CROISSANT SANDWICHES

Pictured above

½ pound Louis Rich Breast of Turkey
1 package (3 ounces) cream cheese, softened
½ teaspoon dill weed
4 croissants, cut horizontally
4 leaf lettuce leaves
8 tomato slices
12 cucumber slices

Cut turkey into thin slices; set aside. Combine cream cheese and dill weed; spread on each croissant half. Assemble each sandwich by layering lettuce, turkey, tomato and cucumber between croissant halves.
4 sandwiches.

EXECUTIVE TURKEY CLUB

Pictured on cover

1 pound Louis Rich Breast of Turkey
12 slices whole wheat bread, toasted
6 tablespoons butter, softened
¾ cup cranberry-orange sauce
8 leaf lettuce leaves
4 thin slices red onion
8 slices cooked bacon

Cut turkey into thin slices; set aside. Spread each slice of toast with ½ tablespoon butter and 1 tablespoon cranberry-orange sauce. Assemble each sandwich by layering toast, lettuce, turkey, toast, lettuce, bacon, onion, toast. Cut into fourths to serve. 4 sandwiches.

SANDWICHES

Sandwiches can be simple or sophisticated. Louis Rich Breast of Turkey works well in all kinds because it is always moist and flavorful. Between two slices of white bread our turkey breast is memorable, but try these exciting recipes for some real raves.

TURKEY RAREBIT

- ½ pound Louis Rich Breast of Turkey
- 4 slices dark rye bread, toasted
- 4 slices tomato
- 1 package (1 ounce) white sauce mix
- ⅓ cup milk
- ¼ cup beer
- 2 teaspoons Worcestershire sauce
- ½ teaspoon dry mustard
- ½ cup (4 ounces) pasteurized process cheese spread, cut into cubes

Cut turkey into thin slices; set aside. Place toast in 13x9x2-inch baking pan. Layer turkey and tomato on toast. Combine remaining ingredients in saucepan. Heat on medium until thickened and cheese is melted. Pour over turkey. Bake in 400°F oven 15 minutes until lightly browned. 4 sandwiches.

Microwave: Cut turkey into thin slices; set aside. Combine last six ingredients in 1½-quart casserole. Microwave at HIGH 4 to 5 minutes, stirring twice. Add turkey. Cover. Microwave at HIGH 5 to 6 minutes more, rearranging turkey halfway through heating. Assemble each sandwich by layering toast, turkey mixture and tomato. 4 sandwiches.

↑BARBECUED TURKEY SANDWICHES

Pictured above

- 1 pound Louis Rich Breast of Turkey
- 1 tablespoon butter
- 1 medium onion, sliced and separated into rings
- 1 small green pepper, cut into strips
- 1 cup catsup
- ¼ cup vinegar
- 2 teaspoons brown sugar
- 2 teaspoons Worcestershire sauce
- ¼ teaspoon garlic powder
- 6 hard rolls, cut horizontally

Cut turkey into thin slices; set aside. Melt butter in large skillet; add onion and green pepper. Cook and stir on medium until onion and pepper are tender. Stir in next five ingredients. Add turkey. Cover. Simmer 10 minutes. Serve in rolls. 6 sandwiches.

Microwave: Cut turkey into thin slices; set aside. Microwave butter at HIGH 45 seconds in 2-quart glass casserole. Add onion and green pepper. Microwave at HIGH 3 minutes, stirring once. Stir in next five ingredients. Add turkey. Cover. Microwave at HIGH 6 minutes more, stirring twice. 6 sandwiches.

Quick Method:
Substitute bottled barbecue sauce.

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